

Per-na and Ka-tar-no



I have received a letter from a young lady, who asks me: "Is the old Per-na (Ka-tar-no) better than the revised Per-na?"

Either medicine has its place. One is adapted for one condition, another for another. Ka-tar-no is a better remedy for some conditions than the revised Per-na.

S. B. Hartman, M.D.
On the other hand, the revised Per-na is a better remedy for some conditions than Ka-tar-no. They are both intended as a great work in relieving catarrh, chronic and acute. Many hundreds of cases of chronic catarrh have recovered while taking Ka-tar-no and the same is true of the revised Per-na during the last six years since its revision.

There is a difference, however, in the two remedies. Whenever catarrh is associated with constipation then the revised Per-na is the best. Indeed, this is exactly why the revision was made, to meet such cases. But where no laxative is needed, where the bowels are regular or inclined to be loose, then the old Per-na (Ka-tar-no) is the better remedy.

Per-na, Man-a-din and La-cup-la manufactured by the Per-na Company, Columbus, Ohio. Sold at all drug stores.

SPECIAL NOTICE.—Many persons inquire for The Old-time Per-na. They want the Per-na that their Fathers and Mothers used to take. The old Per-na is now called Ka-tar-no. If your druggist or dealer does not keep it for sale write the Hartman Company, Columbus, Ohio, and they will tell you all about it.

SOMETHING AKIN TO GENIUS

Young Man With Financial Ability
So Well Developed Should Make
Mark in World.

"Do you think there is any such thing as financial genius?"

"I am sure there is. I know a young man who has it in a marked degree. After he had persuaded a beautiful daughter of one of our most prominent jewelers to become his wife he went around and induced the old man to let him have an engagement ring at the cost price."

"I don't see any indication of remarkable financial genius about that."

"Wait. When he and the girl broke their engagement he took the ring back to her dad and got him to pay eight per cent. interest on the money that had been invested."

Optimists.
For non-committal brevity of speech, commend us to the Yankee lord of the soil. One such, who was obliged to make a physician daily visits, had an unvarying answer to the question, "How do you feel today?" "Well," he would reply, showing as little interest in the subject as possible, "I ain't no worse." Further than that he wished to say nothing, and it took the cunning of a serpent to discover his real feelings. A man who was knocked down in the street by a snow-slide was assailed by a sympathizing crowd with condolence and question, "Did it hurt you?" Inquired one of his rescuers as he brushed the snow from the clothes of the well-powdered victim. "Well," was the cautious answer, "It ain't done me no good."

Argument.

For the Sake of Variety.
Customer—This, I suppose, is a fold ing bed.
Merchant—No, sir; we call this an unfolding bed. I'll show you. (Unfolds it.)

The more justice some people get the less they are inclined to boast of it.

A medical expert speaking before the Eugenics Congress, declared he would rather have a robust burglar than a consumptive bishop for his father. He should follow up this by the logical advocacy of the abolition of the present state of society in favor of a return to the days of the cave men when the physical basis was the ideal of life. In fact, all the so-called new thoughts about life and progress are suspiciously like a return to the good old times when might was right and men did not bother with the fine distinctions of morals and laws.

It is announced that dictators of fashion intend to compel us to wear such costumes as were worn during the reign of terror in Paris. The dictators of fashion appear to be absolutely merciless.

A New Jersey politician who recently inherited \$100,000 has received 2,000 offers of marriage. It is evident that a lot of women think he is not going to be spoiled by sudden riches.

It is said that the average salary of clergymen in this country is \$603 a year. And yet we wonder why so many college men turn to baseball.

A Los Angeles scientist makes the prediction that in 500 years all men will be bald. He has doubtless been experimenting with a hair restorer.

A Long Branch bell hop gained fame by writing a poem on "Tops." If a poet could glean a bell hop's tips they'd renounce pen and ink for life.

The Kitchen Cabinet



O H, HOPE of all hours the most blessed upon earth, blessed hour of our dinner.

W E MAY encourage others by our faith and cheer, but we have no right to dishearten them by doubt and gloom.

Since Eve ate apples much depends on dinner.

A CHICKEN FOR TWO.

SOMETHING FOR DINNER.
Braised Beef.—Try out two thin slices of fat salt pork and remove the scraps. Wipe three pounds of beef out from the round or rump and sprinkle with salt, pepper and flour; brown the surface in the hot fat, turning carefully not to pierce the meat and allow the juices to escape. Place on a trivet in a deep earthen pan or baking dish, and surround with the following vegetables: One-fourth of a cupful each of onion, turnip, celery and carrot, all cut fine; add a half teaspoonful of peppercorns and salt. Cover with three cupfuls of boiling water and cover closely, cooking four hours. Baste the meat every half hour and turn it after the second hour. Keep the liquid at the simmering point, as too much heat toughens the meat. Serve with a brown sauce made from the liquor in the pan.

A small chicken, costing sixty or seventy cents, is not an extravagance for the small householder who likes to buy economically, for a chicken may be used for several meals; of course, the number depending upon how much is eaten.

A few pieces, like the wings, a second joint or a leg, if parboiled and then fried in butter, will, with the gravy and mashed or baked potatoes, make a most satisfactory meal. Remove the chicken when it is tender and brown, to a small platter, arranging the pieces as nicely as possible; add a tablespoonful of flour to the pan in which the chicken was fried, and when it is well browned add a cup of milk and seasonings. When smooth and thick, strain into the gravy boat. If the amount of meat seems too meager, have a satisfying salad and a hearty dessert, and the meal will prove sufficient for almost any appetite.

The giblets, if cooked slowly in a cup of water, then chopped and added to the broth with a little thickening and cream, will make a sauce to serve on buttered toast.

The back and neck may be used in a stew with dumplings, making a quantity sufficient even for a chance visitor.

The breast may be sliced and served cold, or make, with the addition of celery and a little good salad dressing, a most delicious salad for two.

Then, after all has been eaten, the bones and gristle will make a small tureen of broth, which may be further eked out by the addition of cream or milk and a beaten egg.

One may, with careful planning, have fried chicken two meals, stewed chicken one meal, minced chicken on toast, a salad or sliced cold breast of chicken and a soup, which will have the flavor of chicken, if other foods are added to make it nourishing.

If one would make a two or three-pound fowl serve for three meals one need not feel that they were too much of a luxury to enjoy often.

If one is fortunate enough to have fresh mushrooms in one's own garden or grounds, the combination of chicken and mushrooms is especially delicious, each bringing out the flavor of the other.

Brown Mushroom Sauce.—Pour off a fourth of a cup of fat from the frying pan, add five tablespoonfuls of flour and stir until well browned; add a cup of soup stock, a third of a cup of the mushroom liquor and a half pound of mushrooms cut in pieces and cooked in butter five minutes. Season with salt, pepper and just before serving, while stirring constantly, add the butter remaining in the frying pan.

To obtain mushroom liquor, cook the stems of mushrooms in cold water to cover and reduce to a third of a cup.

W HENEVER you attempt a good work you will find others doing the same kind of work, and probably doing it better. Envy them not.

FALL FESTIVITIES.

The pumpkin is the time-honored vegetable for the Halloween table, and many and various are the uses for it as a decoration. The little paper mache lanterns may be used as bonbon boxes or as receptacles for salted nuts. The real pumpkin, however, lends itself to almost anything the ingenuity of the hostess wishes to create.

A very happy arrangement was placed last year upon the table of a young housekeeper for a Halloween party. A round pumpkin was bored with holes and pretty chrysanthemums were thrust in, the flower resting on the rim of the pumpkin. After the flowers were all placed the centerpiece looked like a great fluffy chrysanthemum. One might have ribbons attached to the flowers, which could be drawn by each guest, and so furnish a boutonniere. The pumpkin is lined with paper and filled with fruit or bonbons.

Sandwich plates, salad bowls and meat platters may be cut from small oblong-shaped pumpkins; these lined with lace paper doilies make most fetching dishes.

Gnome Salad.—Add a half cup of chopped almonds to a chicken and celery salad, two finely chopped red peppers, half a cup of pineapple juice and the juice of a large onion. Mix well, then add mayonnaise. Garnish with olives stuffed with almonds.

Charm Cake.—Bake any desired cake and put a ring, a thimble and a dime in the batter. Cover the cake with white frosting and decorate with chocolate witches.

Orange and Date Salad.—This is a salad particularly nice to serve with duck this fall. Stone the dates and cut in halves lengthwise. Remove the oranges in sections, arrange in a mound on crisp lettuce leaves and surround with the dates. Serve with French dressing.

Goblin Pies.—These are individual pumpkin pies decorated with features and given a frill of lace paper for a hood.

Pickles, peas and peanuts are good served with a very little salad dressing.

Date Salad.—Wash, and without paring, cut two medium-sized, good-flavored apples into dice, add a pound of stoned and quartered dates, mix with a cup of pecans and pour over the following dressing.

Two eggs well beaten, four tablespoonfuls of vinegar, a tablespoonful of butter and a tablespoonful of sugar. Season with salt and cook over hot water until thick; remove from the fire, and when cool add a tablespoonful of olive oil.

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Chiffon Salad.—Take a half cup each of dates, figs, pineapple and three oranges and three-fourths of a cup of sugar. Cut the oranges in halves, remove the pulp and put the shells as the ice. Cut the fruit in small pieces and mix with a mayonnaise dressing. Fill each orange cup with the mixture of fruit, sugar and dressing and keep a tablespoonful of whipped cream on top. Serve on lettuce.

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DR. CALDWELL'S GUIDE TO GOOD HEALTH

The natural tendency of people in this busy age to demand of the digestive organs more than nature intended they should perform, frequently results in throwing the entire digestive system into disorder. When the stomach fails to freely digest and distribute that which is eaten, the bowels become clogged with a mass of waste and refuse which ferments and generates poisonous gases that are gradually forced into the blood, causing distress and often serious illness.

Dr. W. B. Caldwell says that if the bowels are kept regular there will be much less sickness, and prescribes a combination of simple laxative herbs with pepsin that is most effective in relieving any congestion of matter in the bowels. This compound can be bought in any drug store under the name of Dr. Caldwell's Syrup Pepsin, and costs only 50 cents a bottle. It is mild in its action, pleasant to the taste and positive in effect, a dose at night bringing relief next morning, naturally and without griping or other discomfort. A bottle of Dr. Caldwell's Syrup Pepsin in the house will save many times its cost in doctor bills. Your name and address on a postal to Dr. W. B. Caldwell, 203 West St., Monticello, Ill., will bring a free trial bottle by return mail. Adv.

HARD LUCK.



Dick—I told her that I loved her—that I was even willing to worship her at a distance.

Tom—What did she do?

Dick—Said she'd supply the distance.

HANDS ITCHED AND BURNED

Abbotsford, Wis.—My son had eczema on his hands for about one year. The eczema started with a rash. His hands were sore so he could not close them, and when he wet his hands they hurt him so he could hardly wash. His hands itched and burned just terrible and if he would scratch them, they would break out into sores. He could not get any rest or sleep, and his hands looked quite bad.

"We had medicine and salve and it kept getting worse all the time. I got some Cuticura Soap and Ointment, and after washing his hands with the Cuticura Soap and putting some of the Cuticura Ointment on them two times a day and tying cloths on them for about six months they got well and have not broken out since. Cuticura Soap and Ointment cured him entirely." (Signed) Mrs. Lawrence Kiehl, Feb. 13, 1912.

Cuticura Soap and Ointment sold throughout the world. Sample of each free, with 32 p. Skin Book. Address post-card "Cuticura, Dept. L, Boston." Adv.

Serious Lack.
An old Englishwoman, who was extremely stout, was making vain efforts to enter the rear door of an omnibus. The driver leaned over good-naturedly, and cried:

"Try sideways, mother, try sideways!"

The old woman looked up breathlessly, and replied:

"Why, bless ye, James, I ain't got no sideways!"—Youth's Companion.

Important to Mothers.
Examine carefully every bottle of CASTORIA, a safe and sure remedy for infants and children, and see that it bears the Signature of *Dr. J. C. Fletcher*. In Use For Over 30 Years. Children Cry for Fletcher's Castoria

Dull.
"Was your aviating meet a success?"

"No, not much of a one. There were only three accidents and no fatalities."

Its Kind.
"The papers say carrots will make one beautiful."

"Huh! That's only yellow journalism."

At the Opera.
"That singer has a powerful voice."

"I should say so. I can't hear myself speak when he's singing."

W.L. DOUGLAS SHOES

\$3.00 \$3.50 \$4.00 \$4.50 AND \$5.00

FOR MEN AND WOMEN
Boys wear W. L. Douglas \$2.00, \$2.50 & \$3.00 School Shoes, because one pair will positively outwear two pairs of ordinary shoes, same as the men's shoes.

W. L. Douglas makes and sells more \$3.00, \$3.50 & \$4.00 shoes than any other manufacturer in the world.

THE STANDARD OF QUALITY FOR OVER 30 YEARS.
The workmanship which has made W. L. Douglas shoes famous the world over is maintained in every pair.

Ask your dealer to show you W. L. Douglas latest fashions for fall and winter wear, notice the *short ramps* which make the foot look smaller, points in a shoe particularly desired by young men. Also the *conservative styles* which have made W. L. Douglas shoes a household word everywhere.

If you could visit W. L. Douglas large factories at Brockton, Mass., and see for yourself how carefully W. L. Douglas shoes are made, you would then understand why they are warranted to fit better, look better, hold their shape and wear longer than any other make for the price.

CAUTION.—To protect you against inferior shoes, W. L. Douglas stamps his name on the bottom. Look for the stamp. Beware of substitutes. W. L. Douglas shoes are sold in 78 own stores and shoe dealers everywhere. No matter where you live, there are within your reach. If your dealer cannot supply you, write direct to factory for catalog showing how to order by mail. Shoes sent everywhere, delivery charges prepaid. W. L. Douglas, Brockton, Mass.

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POLLY VICTIM OF DECEPTION

Bird Realized Period Between Its Temporary Oblivions Had Been Materially Cut Short.

The Goodleys have a sailor son, who on one occasion brought home a parrot for the amusement and enlightenment of the family. They kept it for the sake of the donor—on no other account would it have been given house room. Of course, it was a perfectly respectable bird—occasionally, but on Sunday evenings, when young Mr. Saintly paid his regular visit, it was deemed advisable to cover Polly with a cloth.

Recently, however, Mr. S. took advantage of a half-holiday accruing to him, and made an extra call on the Wednesday. As he was ushered in Miss Mary Goodley dexterously threw the cloth over Polly's cage. Greetings over, there ensued the usual awkward pause, which was broken by a squawk from the covered cage.

"Well, I'll be everlastingly blessed," said Polly. "This has been a thundering short week!"

JUDGE CURED, HEART TROUBLE.

I took about 6 boxes of Dods's Kidney Pills for Heart Trouble from which I had suffered for 5 years. I had dizzy spells, my eyes puffed, my breath was short and I had chills and backache. I took the pills about a year ago and have had no return of the palpitations. Am now 63 years old, able to do lots of manual labor, am well and hearty and weigh about 200 pounds. I feel very grateful that I found Dods's Kidney Pills and you may publish this letter if you wish. I am serving my third term as Probate Judge of Gray Co. Yours truly,

PHILIP MULLER, Cimarron, Kan.

Correspond with Judge Miller about this wonderful remedy.

Dods's Kidney Pills, 50c. per box at your dealer or Dods's Medicine Co., Buffalo, N. Y. Write for Household Hints, also music of National Anthem (English and German words) and recipes for dainty dishes. All 3 sent free. Adv.

Suspicious.
"John, do you love me?"

"Yes."

"Do you adore me?"

"I adore."

"Will you always love me?"

"Yes—look here, dear, what have you been and gone and ordered sent home now?"—San Francisco Examiner.